

## GIFFARD PAMPLEMOUSSE

To make this liqueur, Giffard macerates pink grapefruit peels in neutral spirit, expertly balancing resting time with alcohol levels, to extract the citrus essential oils and finest aroma.

### AROMA

Candied grapefruit, lemon oil, bitter orange.

### TASTING NOTES

Bittersweet grapefruit zest, tart, and refreshing

## KIR ROSÉ

A refreshing, low-ABV cocktail with the perfect citrus balance.

1 oz. Giffard Pamplemousse  
4 oz. Sparkling rosé wine

### GLASSWARE

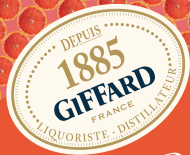
Wine glass

### METHOD

Combine rosé wine with Giffard Pamplemousse in a wine glass, over ice. Stir gently and garnish.

### GARNISH

Cucumber slice



## GIFFARD PAMPLEMOUSSE

Grapefruit  
Perfected.

PRODUCT OF FRANCE  
[www.giffardusa.com](http://www.giffardusa.com)

## GRAPEFRUIT MARGARITA

A citrus twist on the classic margarita.

1.5 oz. Tequila Blanco  
1.0 oz. Giffard Pamplemousse  
.75 oz. Fresh-squeezed lime juice  
.25 oz. Agave syrup

### GLASSWARE

Collins or pint glass with a salt rim.

### METHOD

Combine all ingredients together in a shaker with ice. Strain into glassware over fresh ice.

### GARNISH

Grapefruit peel.